

SOFTLEYS Set Menu

TUESDAY TO SATURDAY LUNCH

2 COURSES £19.95 | 3 COURSES £24.95

TUESDAY TO FRIDAY DINNER

2 COURSES £22.95 | 3 COURSES £26.95

MELON (g)

melon and parma ham, rocket salad,
olive oil and balsamic reduction.

FISH CAKE (Starter or Main)

salmon and chive fishcake,
spinach and beurre blanc sauce, parmesan crisp.

MUSHROOMS (v)

button mushrooms in a creamy garlic
and red onion sauce on ciabatta crouton.

SOUP

home made soup of the day,
warm bread roll, salted butter.

GOATS CHEESE (v)

deep fried breaded goats cheese,
beetroot chutney, apple, honey dressing.

PATE (v)

stilton, cream and walnut pate,
ciabatta wafers, red onion chutney.

SIRLOIN STEAK (g) +£3.50

6oz sirloin, hand cut chips, garlic butter,
rocket and cherry tomato salad.

SOFTLEYS SHEPHERDS PIE

beef and lamb mince, rosemary red wine gravy,
creamy cheddar cheese mash.

CHICKEN (g)

roasted chicken breast wrapped in pancetta, red
pepper coulis, basil pesto and roasted new potatoes.

ROAST LOIN OF PORK

apple and sage stuffing, stock gravy,
roast potatoes, apple sauce.

HADDOCK +£3.50

deep fried beer battered haddock, hand cut chips,
pea and mint puree, tartare sauce.

FRESH PENNE (vg)

spicy tomato, garlic,
basil and chilli arrabbiata sauce.

MUSHROOM WELLINGTON (v) (allow 20 mins)

mushroom, stilton, spinach and red onion puff pastry
wellington, dauphinoise potatoes and balsamic glaze.

CHOCOLATE BROWNIE

warm chocolate brownie,
pistachio crumb, clotted cream ice cream.

CREPES

folded crepes with oranges
and grand marnier sauce.

TREACLE TART

old english lemon and treacle short crust pastry tart
with hot custard or vanilla ice cream.

PINEAPPLE (g) (vg)

rum spiced roasted pineapple,
caramelised syrup, mango sorbet.

ICE-CREAMS

strawberries & cream | dark chocolate | vanilla pod
mint chocolate chip (3 scoops)

TIRAMISU

Savoiardi sponge layered with Mascarpone
custard, Coffee Liqueur and Dark Chocolate.

Excludes Gourmet Cards.

Please advise of any dietary requirements and allergies.